

Staff of life takes all shapes, sizes

MAXIE'S ROLLS

- 1/2 cup warm water
- 1 1/2 cups lukewarm milk
- 1/2 cup shortening
- 2 eggs
- 2 pkgs. active dry yeast
- 1/2 cup sugar
- 2 teaspoons salt
- 7 to 7 1/2 cups sifted flour

Dissolve yeast in warm water. Set aside. Measure into pan 1/2 cup cold milk, sugar, shortening and salt. Heat until shortening is melted. Then add 1 cup milk. When lukewarm, add yeast mixture. Add remaining flour and stir until smooth. Turn out on lightly floured board. Knead until smooth, about five minutes. Put in greased bowl and grease the top. Put in warm place to rise until double in bulk, about 1 1/2 to 2 hours. Punch down and make into desired rolls or coffee cake. Let rise about 45 to 50 minutes and bake in hot oven (400 degrees) for 15 to 18 minutes. Brush top with margarine or butter.

Maxie Parvis
217 Bartow Drive
Barboursville 25504

BATTER WAY ROLLS

- 1 1/2 cups warm water
- 2 pkgs. dry yeast
- 4 cups all-purpose flour
- 1/4 cup sugar
- 1 1/2 teaspoon salt
- 1/2 cup soft shortening (margarine gives a better taste)
- 1 egg

Pour warm water into a large bowl. Add yeast and let stand a few minutes. The stir to dissolve. Add 1/2 of flour, sugar, salt, shortening and egg. Mix together. Then add rest of flour. Keep adding flour until stiff. Insert a case knife into dough. If knife comes out clean, you have added enough flour. Cover bowl with waxed paper. Let dough rise to double in

size; then work down and put into pans of desired size and shape. Let rise and bake ten to 15 minutes in oven at 400 to 425 degrees. This recipe will make 12 muffin pan-sized rolls and one loaf if so desired.

Serve while hot.

Thelma Pieraccini
2964 3rd. Ave.
Huntington

CORNBREAD

- 1 cup cornmeal
- 1 cup flour
- 1 teaspoon salt
- 1 teaspoon soda
- 1 teaspoon baking powder
- 1 tablespoon sugar
- 3 tablespoons bacon grease
- 2 eggs
- 1 1-3 cups buttermilk

Mix together all ingredients and bake at 375 degrees for 35 minutes.

Serves six.

Coby Hickman
346 Cherokee Trail
Huntington 25705

BUTTERMILK YEAST ROLLS

- 1 cup buttermilk
- 1 pkg. yeast
- 2 teaspoons sugar
- 3 teaspoons shortening
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 2 1/2 cups flour

Heat buttermilk until lukewarm. Dissolve yeast in

milk. Combine sugar, salt, soda and shortening. Gradually add yeast and flour. Knead until smooth. Roll out thin. Cut into biscuits. Brush with melted butter. Stack in two's and let rise two hours. Bake at 350 degrees until brown.

Anne Gordon
733 Elm St.
Barboursville

HOT ROLLS

- 2 cups Bisquick
- 3 to 4 teaspoons sugar
- 1 can beer

Mix together. Batter will be thin. Pour into greased muffin tins. Bake at 375 to 400 degrees until golden brown.

Makes 12.

APPLE BREAD

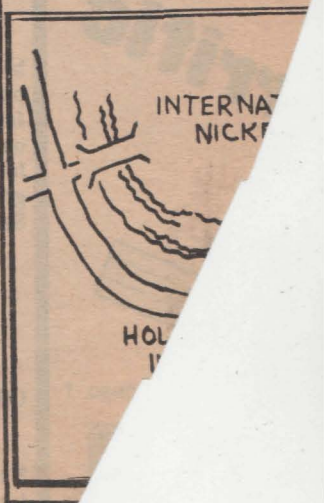
- 1 stick margarine
- 2 eggs
- 1 cup sugar
- 2 cups sliced apples
- 1/2 cup nuts
- 2 tablespoons sour milk
- 1 teaspoon soda
- 1 teaspoon baking powder
- 2 cups flour
- 1 teaspoon vanilla
- 3/4 teaspoon cinnamon
- 2 tablespoons flour
- 2 tablespoons sugar
- 2 teaspoons margarine, cold

Cream together margarine and sugar. Add eggs, then dry ingredients. Mix in milk, vanilla, nuts and apples. Mix together cinnamon, 2 tablespoons flour, 2 tablespoons sugar and 2 teaspoons margarine. Sprinkle on top before baking. Bake at 400 degrees for 30 minutes or double recipe and bake in 9x13 pan for one hour at 350 degrees.

Mrs. J. Howell
Ironton, Ohio

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Ironton, Ohio

When You Think of
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WHAT WILL YOU HAVE



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Meats dishes can be plain or fancy fare

STUFFED CABBAGE ROLLS

1 large head cabbage
2 cup tomatoes
1 large onion
2 tablespoons sugar
2 tablespoons honey
1 teaspoon salt
dash of ginger
whole allspice
clove
bay leaf
juice of 1/2 lemon

Put cabbage rolls in mixture of tomato and seasonings. Add 1 cup of water and place some sauerkraut on top of all, (small can kraut). Simmer for 1 1/2 or 2 hrs. Baste occasionally. Thicken sauce with cornstarch. Makes a complete meal!

Forrest C. Oney
Rt. 4 Box 205
South Point, Ohio

FILLING

1 lb. ground beef
1 lb. ground pork
1 cup rice
1 egg
2 tablespoons cracker meal
onion grated
2 tablespoons water
dash of salt
1 teaspoon crushed red pep-

OVEN STEAK MEAL

1 round steak 2 lbs.
4 medium potatoes
sliced thick
4 large carrots
sliced thick
1 small onion
sliced thick
1 teaspoon salt
1 tablespoon steak sauce
2 tablespoons margarine or butter
1/2 cup water

Place a large sheet of heavy foil on cookie sheet or pizza pan. Place steak on foil and rest of ingredients on top, add water and seal foil. Bake in oven 350 degrees 1 hour and 45 min. Serves 4.

Lucille Edwards
992 W. 3rd Ave.
Chesapeake, Ohio 45619

COBY'S STUFFED PEPPERS

2 cups cooked rice
1 small can tomatoes
1 green pepper, chopped fine
2 teaspoons grated onion
1/4 lb. Cheddar cheese
salt and pepper to taste
green peppers, cut in half and seeded
brown sugar

tomatoes, onions,
pepper, salt, pep-
sugar about
cheese

ted water, 4 minutes. Cool and stuff with rice mixture. Place pieces of cheese on top. Top with torn up pieces of bread. Bake in moderate oven until cheese is melted.

Coby Hickman
346 Cherokee Trail
Huntington, W. Va. 25705

EASY BEEF IN WINE SAUCE

1 1/2 lbs. stew meat
1 can golden mushroom soup
1/2 soup can Burgundy wine

Grease casserole. Toss in meat, soup and burgundy. Wrap with foil. Bake 350 degrees at least 2-3 hours. Serve on rice or noodles. Serves six.

This also works well in a slow cooker. Just toss it all in and leave it on low for 10-12 hours.

Lynn Proffitt
930 Brown St.
Chesapeake, Ohio

HOT DOGS SUPREME

1 pkg. hot dogs
1 can tomato sup
1 small onion, chopped fine
1/2 can water
Salt and pepper to taste

Place 1 pkg. hot dogs in baking dish approx. 6x10. Pour 1 can tomato soup over hot dogs. Rinse can, add water. Sprinkle chopped onion over hot dogs, add salt and pepper. Bake. Serve the tomato soup gravy over mashed potatoes. Add a green salad for a complete meal.

Mrs. Robert Johnson
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